

## Beard on Pasta : a James Beard COOKBOOK

by James Beard

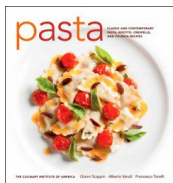
A collection of delicious pasta recipes by a respected chef and the author of Beard on Bread includes all the information

necessary for a variety of dishes, including tips on saucing, stuffing, and serving.

## Pasta : CLASSIC AND CONTEMPORARY PASTA, RISOTTO, Crespelle, and Polenta RECIPES

by Gianni Scappin

Presents an array of pasta dishes, from timeless classics to new and modern favorites, and guidance on making your own pasta and getting the most out of store-bought fresh and dried pastas.



## PASTA BY HAND : a COLLECTION OF ITALY'S REGIONAL HAND-SHAPED PASTA

by Jenn Louis

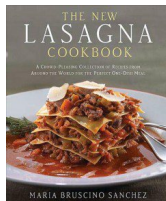
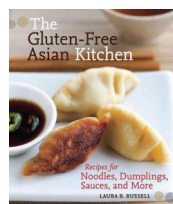
Collects recipes for hand-shaped pastas and dumplings, including

ricotta gnocchetti, spinach spätzli, and semolina cavatelli.

## THE GLUTEN-FREE ASIAN KITCHEN : RECIPES FOR NOODLES, DUMPLINGS, SAUCES, and more

by Laura B. Russell

A volume of comprehensive, Asian recipes inspired by the cuisines of China, Japan and other nations is adapted for gluten-free needs and includes such options as Korean Green Onion Pancakes, Sticky Rice Dumplings and Chilled Tangy Soba Noodles.



## THE NEW LASAGNA COOKBOOK

by Maria Bruscano Sanchez

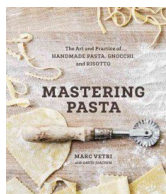
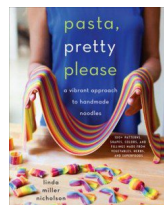
A treasury of one-dish lasagna recipes offers numerous ways in which to adapt classic flavors and incorporates such ingredients as no-boil noodles, phyllo, and

sliced polenta.

## PASTA, PRETTY PLEASE : a VIBRANT APPROACH TO HANDMADE NOODLES

by Linda Miller Nicholson

Presents recipes, techniques, tips, and inspiration for creating pasta in every color and shape by hand using all-natural colors from vegetables, herbs, and superfoods.



## Mastering Pasta

by Marc Vetri

Directions for making fresh pastas along with recipes for dishes, including asparagus and egg yolk rotolo, and saffron fusilli with lobster and leeks.

## Let's make ramen! : a COMIC BOOK COOKBOOK

by Hugh Amano

Ramen recipes for the home cook includes simple weeknight bowls, weekend project stocks, homemade noodles, and an array of delicious accompaniments.



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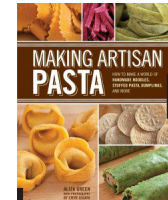
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# OODLES OF NOODLES: PASTA

## A COLLECTION OF PASTA RECIPES AND GUIDES



## MAKING ARTISAN PASTA

by Aliza Green

Going beyond noodles, this book includes tutorials on gnocchi, Chinese pot stickers, pierogi, and dozens of other world pastas to help you learn everything there is

to know about making fresh, delicious pasta in your home kitchen.

## PASTA MODERN : NEW & INSPIRED RECIPES FROM ITALY

by Francine Segan

Offers recipes for unusual and innovative Italian pasta dishes, covering appetizers, soups, main dishes, and desserts.



## EVERYDAY PASTA : FAVORITE PASTA RECIPES FOR EVERY OCCASION

by Giada De Laurentiis

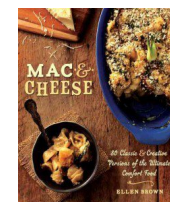
Journey into the heart of fine Italian cookery with a collection of tempting pasta recipes that range from classic favorites to innovative

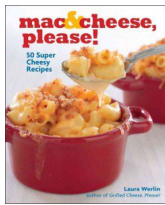
new dishes.

## MAC & CHEESE : 80 CLASSIC & CREATIVE VERSIONS OF THE ULTIMATE COMFORT FOOD

by Ellen Brown

Presents eighty variations on macaroni and cheese adapted from restaurants across the country, featuring such options as truffled mac and cheese, Chesapeake crab mac and cheese, and macaroni with pecan caramel mascarpone.





## MAC & CHEESE, PLEASE! : 50 SUPER CHEESY RECIPES

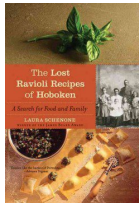
by Laura Werlin

Recipes for macaroni and cheese dishes, including fried mac and cheese squares, prosciutto and pine nut mac and cheese, and pizza mac and cheese with ciabatta croutons.

## BACK POCKET PASTA : INSPIRED DINNERS TO COOK ON THE FLY

by Colu Henry

Includes recipes for making delicious pasta dishes on the fly, including Linguine With Chili Oil, Capers and Lemon, Roasted Fennel and Garlic With White Beans and Spinach and Penne With Red Cabbage and Pancetta.



## THE LOST RAVIOLI RECIPES OF HOBOKEN : A SEARCH FOR FOOD AND FAMILY

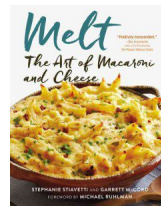
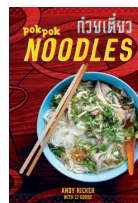
by Laura Schenone

A recipe-laden account traces the author's quest to retrieve her great-grandmother's elusive ravioli recipe, a journey that took her throughout her home state of New Jersey and her family's homeland of Liguria into the circles of numerous relatives, where she reconnected with her heritage and collected a variety of authentic recipes.

## POK POK NOODLES : RECIPES FROM THAILAND AND BEYOND

by Andy Ricker

The chef, best-selling author and restaurateur shares stories about Thai food and culture along with his favorite noodle recipes, including Mama Naam (spicy instant-noodle soup), Khao Soi Naam Naa (tai leu-style noodles with pork) and Luuk Chin Plaa/Muu/Neua (fish/pork/beef balls).



## MELT : THE ART OF MACARONI AND CHEESE

by Stephanie Stiavetti

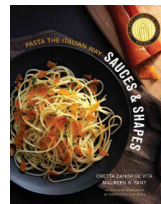
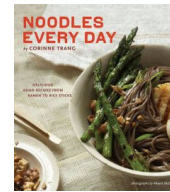
Takes an old American standard dish and turns it into something chic and fresh by offering recipes for mac and cheese that

incorporate handcrafted artisan cheeses and pastas and by adding surprise ingredients like avocado, lime, fennel, edamame, and mint.

## NOODLES EVERY DAY : DELICIOUS ASIAN RECIPES FROM RAMEN TO RICE STICKS

by Corinne Trang

A guide to Asian cuisine offers recipes for many varieties of noodles from egg, wheat, and buckwheat to rice and cellophane and includes a chapter on buns, dumplings, and spring rolls.



## SAUCES & SHAPES : PASTA THE ITALIAN WAY

by Oretta Zanini De Vita

Recipes for making authentic Italian sauces, soups, and handmade pastas at home, as well as clear instructions for the

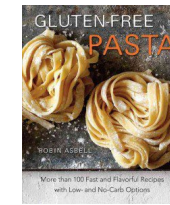
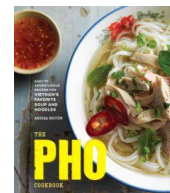
necessities when stocking an Italian pantry.

## THE PHO COOKBOOK

by Andrea Quynhgio

Nguyen

Examines the roots of the Vietnamese dish and offers instructions for making several different versions of the noodle soup, including a 30 minute weeknight cheat and a 4-hour weekend feast.



## GLUTEN-FREE PASTA

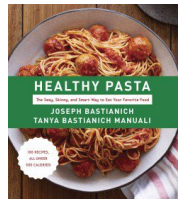
by Robin Asbell

A guide to the different varieties of gluten-free pasta available in the supermarket as well as offering over 100 recipes for making gluten-free pasta salads, noodle soups, Asian stir fry, and mac and cheese.

## HEALTHY PASTA : THE SEXY, SKINNY, AND SMART WAY TO EAT YOUR FAVORITE FOOD

by Joseph Bastianich

An accessible guide to making pasta an integral part of a healthy and well-balanced diet draws on the authors' extensive professional experience to outline cooking methods and ingredients that maximize taste while minimizing fat and calories.



## Macaroni & Cheese

by Marlena Spieler

A taste-tempting guide to one of America's most popular comfort foods offers an assortment of fifty

delicious recipes for the ultimate macaroni and cheese casserole, along with new twists on old favorites, cheese suggestions, international versions, recipes for side salads and soups, and even some dessert variations.

## GOOD HOUSEKEEPING PASTA

by Susan Westmoreland

An array of kitchen-tested pasta recipes introduces delicious ways to present pasta, in a collection that includes descriptions of every type of pasta, cooking techniques, and instructions for creating such dishes as Pesto Ravioli and Peas, Hearty Vietnamese Noodle Soup, Eastern European Pierogis, and Orzo with Shrimp and Feta.

